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| **Quick Ribollita Soup**    Serves 24 - 30 tastes  Source: Adapted from woolworthsonline.com | |
| **Ingredients**   * 1/2 14.5-ounce package multi-grain spaghetti (the Bon Appétit Test Kitchen used Barilla Plus) or whole wheat pasta * 3/4 cup coarsely chopped Italian parsley * 6 tablespoons olive oil, divided * 3 tablespoons drained capers * 3 anchovy fillets * 3 garlic cloves, chopped, divided * 6 cups thinly sliced savoy cabbage * 1/2 12-ounce bag frozen haricots verts (slender green beans), thawed * 1 1/2 cups grated Parmesan cheese, divided * 1/2 14.5-ounce package multi-grain spaghetti (the Bon Appétit Test Kitchen used Barilla Plus) or whole wheat pasta * 3/4 cup coarsely chopped Italian parsley * 6 tablespoons olive oil, divided * 3 tablespoons drained capers * 3 anchovy fillets * 3 garlic cloves, chopped, divided * 6 cups thinly sliced savoy cabbage * 1/2 12-ounce bag frozen haricots verts (slender green beans), thawed * 1 1/2 cups grated Parmesan cheese, divided   4 slices stale bread  3 tablespoons olive oil  1 brown onion, finely chopped  2 carrots, peeled, diced  2 sticks celery, diced  2 Jerusalem artichokes, peeled, diced  ¼ Fennel bulb, diced  2 garlic cloves, crushed  2 fresh bay leaves  1 small sprig of rosemary, leaves removed and chopped  6 cups vegetable stock  400g can diced tomatoes  1 can cannellini beans, drained and rinsed  3 large leaves of kale, stalk removed and sliced  Salt and pepper to taste  ¼ cup chopped parsley to serve | **Equipment**  Measuring cups and spoons  Large pot for soup  Knives  Chopping boards  Wooden spoon  Small red ramekins for individual serves |
| **What to do:**   * Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain, reserving 1 cup pasta cooking liquid. * Meanwhile, puree parsley, 4 tablespoons oil, capers, anchovies, and 1/3 of chopped garlic in mini processor. * Heat 2 tablespoons oil in large skillet over medium-high heat. Add cabbage; sauté until wilted, about 3 minutes. Add haricots verts and remaining garlic; toss 1 minute. Add 3/4 cup cheese, pasta, and 2/3 cup pasta cooking liquid, then parsley mixture from processor. Toss until sauce coats pasta, adding more pasta cooking liquid if dry, about 2 minutes. Season with salt and pepper. Serve, passing remaining 3/4 cup cheese separately. * Cut bread into 2cm cubes. Set aside. * Prepare all the vegetables * Heat the oil in a large saucepan over medium heat. Add the vegetables and garlic. Add rosemary and bay leaves. Cook, stirring occasionally, for 10 minutes or until soft. * Stir in stock & canned tomato. Bring mixture to the boil. Simmer for 20 minutes. * Add the beans and kale. Cook for 5 minutes or until the kale is well wilted * Remove the bay leaves and check the soup for seasoning * Place one cube of bread in each serving bowl * Ladle soup over the bread in the serving bowls * Garnish with chopped parsley | |